

Dinner

Appetizers

Steamed Artichoke With three dipping sauces.	\$8
Roasted Garlic With Mantrachet goat cheese, bruschetta, roasted red peppers and extra virgin olive oil.	\$7
Cheseapeake Crab Cakes With fresh butterleaf lettuce, organic sweet tomato mustard vinaigrette, topped with roasted red pepper remoulade.	\$12
Sashimi Grade Yellow Fin Tuna Served very rare, with artichoke heart pesto and black olive tapenade, oven-roasted cherry tomatoes, micro greens and house-made crostini.	\$13
Steamed Manila Clams with roasted roma and sweet golden tomatoes and pancetta, in a beer and butter sauce with Italian parsley.	\$14
Assorted Cheese Plate Three artisanal cheeses, quince preserve, grape must jam, marcona almonds and assorted crackers.	\$12
Vegetable Spring Rolls With shitake and oyster mushrooms, nappa cabbage and baby bok choy, deep fried and served with spicy honey mustard, soy ginger scallion sauce and sweet hot pepper sauce.	\$8
Beef Carpaccio with fresh organic baby arugula, pickled cucumber, red onions and capers, finished with wasabi creme fraiche and chile oil	\$12
Fried Artichoke Hearts with red wine balsamic reduction and basil aioli dipping sauce.	\$8
French Onion Soup Gratinee	\$6
Soup du jour Our soup of the day.	\$5
Caesar Salad With garlic croutons, shaved parmesan and romano sheeses. (anchovies by request)	\$7
Butterleaf Lettuce and Baby Spinach With grated Asiago cheese, toasted pumpkin seeds and a white balsamic vinaigrette.	\$7
Mixed Organic Baby Greens Salad With a sweet pear vinaigrette, maytag blue cheese, Tamari pecans, sun-dried cranberries and Asian pears.	\$7
House Salad With tomato, English cucumber, red onion, shaved carrot and choice of dressing.	\$5

Dinner Entrées

House-made Pumpkin Ravioli Stuffed with spinach, ricotta, and butternut squash, in a white wine, sage and butter sauce with roasted tomato, shallots, hazelnuts and topped with parmigiano reggiano.	\$19
Pasta Michelangelo	\$18

with wild forest mushrooms, sun-dried tomatoes, fusilli pasta, tossed with fresh arugula and topped with marinara and fresh grana padano cheese, parsley and walnuts.

Pan-Seared Duck Breast

Marinated with chinese 5 spice and served on jasmine rice pilaf with onions, carrots and edamame, pomegranate sherry glaze, topped with roasted red pepper, walnuts, golden raisin relish and grilled pea vine. \$23

Free Range Chicken Breast

Oven-Roasted and served with roasted butternut squash and grana padano risotto, sugar snap peas, topped with sweet vermouth pan sauce, toasted pumpkin seeds and golden raisins. \$23

Fresh Sea Scallops

Wrapped in prosciutto, pan-seared, with small potatoes, haricot vert, yellow wax beans, and finished with sauce Charcutiere. \$24

Beef Tenderloin

Wrapped in applewood smoked bacon, grilled and served with chive mashed potatoes, gorgonzola stuffed portobellini mushroom, and baby carrots, balsamic red wine demi glaze and truffle parsley oil. \$31

Rack of Lamb Chops

in an orange balsamic marinade with fresh herbs, pan-seared and served with oven roasted sweet potatoes, caramelized onion and wilted organic rainbow chard, topped with an apple chutney, port wine demi glaze. \$31

Veal Involtini alla Benedettina

rolled with mozzarella, yellow onions, prosciutto and bread crumbs, served with sauteed broccolini and potato gnocchi, finished with mushroom Madeira pan sauce. \$22

Chef's Seafood Special of the Day

Market

Chef's Salmon of the Day

Market

20% Gratuity added to parties of 6 or more and to Separate Checks. Thank you.